

KOOMILYA
CP BLOCK
2016
CABERNET
SAUVIGNON
MCLAREN
VALE

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Koomilya Vineyard - CP Block
Vine Age: 45-years-old
Soil Type: Ironstone ridden gravel
Viticulture: Practicing Organic - Regenerative
Fermentation: Native – stainless steel (100% destemmed)
Skin Contact: 10 days
Aging: 19 months in 20% new French puncheons
pH: 3.54
Total Acidity: 7.5 g/L
Total SO2: 28 ppm
Total Production: 387 cases

Reviews

Halliday Wine Companion | 99 points
James Suckling | 96 points
The Wine Front | 95 points

Koomilya

2016

'CP BLOCK'

Cabernet Sauvignon | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

About

This comes from a block between the JC and DC blocks on Koomilya's South East facing slope planted by Jill and Don Cant in 1975. Steve and his team have slowly worked the vines back from poor health since he purchased the vineyard in 2012 and it is now one of the few Cabernet Sauvignon blocks in McLaren Vale to be 'Cane Pruned'. The block is planted to the old McLaren Vale clone; an extremely low-yielding, small bunched and small berry clone that produces extraordinarily complex grapes for this warm Mediterranean climate.

The bunches were hand-harvested on March 12th and the bunches underwent an overnight cold soak. The fruit was destemmed and fermentation carried out naturally in open top wooden fermenters. The juice spent ten days on the skins and the wine was pressed to 500L French oak puncheons with only free run juice being used. Malolactic fermentation carried out in the spring and the wine aged for 19 months in wood. In November 2017, the wine was racked to tank and hit with sulfur prior to being bottled without fining or filtration.

Tasting Note

This classic Australian red has old-school charm with flavors of blackcurrant, licorice, raspberry liqueur, exotic spices, truffle, and polished wood. It's juicy and supple, with well-integrated tannins and a savory umami touch. The long, smooth finish and quiet authority make it simply excellent.